I CLAIM:

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- 1. A breading machine for coating a food product with a mixture of food particulate and a food liquid comprising:
- a pair of trays mounted side by side, one of said trays containing said food liquid and one of said trays containing said food particulate;
 - a slidable and rotatable vertical member passing between said trays, said member being slidable between a resting position and a lowered position;
 - a grate extending from and mounted on one side of said member, said grate being located in the resting position of said member above said trays;
 - means for rotating axially said member between a first position where said grate is above one of said trays and a second position where said grate is above a second of said trays;

means on said grate to support a solid food product to be breaded with a mixture of said food liquid and said food particulate;

means for depressing and retracting said member causing said grate with a solid food product mounted thereon to dip said solid food product into one of said trays for being coated with said food liquid or food particulate, said member being rotatable to place said grate above the other of said trays allowing said grate to be lowered into the other of said trays for coating the food product with the other food liquid or food particulate; and

means to rotate said grate 180 degrees to allow another side of said food product to be coated in turn by said food liquid and said food particulate.

- 2. The breading machine of claim 1 in which said means to rotate said grate 180 degrees is a second member attached to said member and is connected by a shaft to said grate, the rotation of said shaft by said second member causing rotation of said grate.
- 3. A breading machine for coating a food product with a mixture of food particulate and a food liquid comprising:
 - a hollow base having an open top;
 - a removable, transparent dome covering the open top of said base;
- a pair of trays mounted side by side in said base, one of said trays containing said food liquid and one of said trays containing said food particulate;
- a slidable and rotatable outer tube within said base extending vertically upward passing between said trays and out through an opening in said dome, said outer tube being slidable between a resting position and a lowered position;
 - a grate extending from and mounted on one side of said outer tube within said dome, said grate being located in the resting position of said outer tube above said trays;
- 25 means for rotating axially said outer tube between a first position where said grate is above one of said trays and a second

position where said grate is above a second of said trays;

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means on said grate to support a solid food product to be breaded with a mixture of said food liquid and said food particulate;

means for depressing and retracting said outer tube causing said grate with a solid food product mounted thereon to dip said solid food product into one of said trays for being coated with said food liquid or food particulate, said outer tube being rotated to place said grate above the other of said trays allowing said grate to be lowered into the other of said trays for coating the food product with the other food liquid or food particulate; and

means movable within said outer tube to rotate said grate 180 degrees to allow another side of said food product to be coated in turn by said food liquid and said food particulate.

4. The breading machine of claim 3 in which said means movable within said outer tube to rotate said grate comprises an elongated slot in said outer tube, with an edge of said slot being formed into a gear rack, an inner tube slidable within said outer tube, said inner tube having a shaft extending out through said slot of said outer tube, an end of said shaft outside of said outer tube being attached to said grate and an end of said shaft within said outer tube having a pinion engaged with said gear rack so that sliding of said inner tube within said outer tube causes said shaft and grate to rotate 180 degrees.

5. The method of coating a food product with a mixture of a food liquid and a food particulate comprising the steps of:

placing food liquid and a food particulate into a pair of trays, respectively, said trays being mounted side by side;

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placing a slidable and rotatable vertical member between said trays, said member having a grate extending from and mounted on one side of said member, said grate being located above one of said trays;

attaching a food product on said grate to be coated with a mixture of said food liquid and said food particulate;

pushing said vertical member downwardly until said grate and food product contacts either said food liquid or food particulate said one tray and retracting said vertical member;

15 rotating axially said member until said grate is above another of said trays;

pushing said vertical member downwardly until said grate and food product contacts the other of said food liquid or food particulate and retracting said vertical member;

rotating said grate 180 degrees and repeating the steps of pushing said member down into one tray, rotating said member until the grate is above the other tray, and pushing said member downwardly into the other tray causing said food product to be coated on two sides; and

removing said food product from said grate and replacing with another food product to be coated.

means on said grate to support a solid food product to be breaded with a mixture of said food liquid and said food particulate;

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means for depressing and retracting said member causing said grate with a solid food product mounted thereon to dip said solid food product into one of said trays for being coated with said food liquid or food particulate, said member being rotatable to place said grate above the other of said trays allowing said grate to be lowered into the other of said trays for coating the food product with the other food liquid or food particulate; and

means to rotate said grate 180 degrees to allow another side of said food product to be coated in turn by said food liquid and said food particulate.